

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/11/2011 **Time:** 11:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 37 °F **Size:** Half Gallon
Processor/Distributor: JACKSON DAIRY **ID#:** 37-89

Sample Receipt:

Date: 10/11/2011 **Time:** 14:05
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES101211-0091

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1492	10-26	1/2 Gallon	Skim	Not Found	Not Found	5 PCC/ml	<250 EPAC/ml			
1493	10-26	Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1494	10-26	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1495	10-26	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1496	10-26	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1497	10-11	2 Ounces	In Plant Raw (40*)		Not Found		<2500 EPAC/ml			
1498	10-11	2 Ounces	Farm Raw A (42*)		Not Found		<2500 EPAC/ml	680000		
1499	10-11	2 Ounces	Farm Raw B (38*)		Not Found		13000 PAC/ml	640000		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 10/12/2011 **Time:** 09:10
Temperature when analyzed: 2.0 °C
SSF: 4030

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0/-
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley 